



Three Choirs Vineyards Sunday Lunch Menu

SNACKS

British Charcuterie Skewers (gf) £10
Bresaola, ham, chorizo, pickles

Pickled Cornish Red Mullet (gf) £7

Sourdough, salted butter (gfa) £6

Gordal Olives (v) (gf) £6

TO START

Wye Valley Asparagus (gf)(v) £14
Fresh curds, artichoke dressing

Tasting of Sea Trout (gf) £16
Cured, smoked, cucumber, trout roe tartar sauce

Duck Liver Pate £13 (gf)
Cumberland sauce, toasted sourdough

MAIN COURSES

Roast Sirloin of Herefordshire Beef £28 (gfa)

Salt-Baked Gloucester Old Spot Pork Belly £26 (gfa)

Roast Chicken Supreme £25 (gfa)

Herb Crusted Celeriac £22 (V)
mushroom gravy

All of the above served with roast potatoes, Yorkshire pudding, slow cooked carrot, buttered cabbage, parsnip puree, stuffing, Three Choirs Ravens Hill red wine gravy

1/2 portion Roasts £15 - Children 12yrs & under

Market Fish of the Day £28
buttered Jersey Royal potatoes, Wye Valley asparagus, seaweed butter sauce

Sides

Cauliflower Cheese -£6 (v)

Roast Potatoes £6 (v/gf)

House salad £5 (v/gf)

DESSERTS

Lemon Meringue Tart - £12
white chocolate curd, lemon butterscotch sauce

Warm Gloucester Tart £14
Three Choirs brandy & vanilla marinated prunes, almond cream

Chocolate Mousse Layer Cake -£13
salted caramel, clotted cream

Seasonal Cheeseboard £24 (gfa)
Delilah (luxurious triple-cream cow's milk cheese) (v), Ragstone goats cheese (v), Blacksticks Blue (v)
Westcombe vintage cheddar. Sourdough & buttermilk crackers, fruit pastille

v vegetarian /gf gluten free / gfa gluten free adaptable